



CLOS PEGASE
NAPA VALLEY

2014
MERLOT
MITSUKO'S VINEYARD | CARNEROS, NAPA VALLEY

Growing Merlot in Mitsuko's Vineyard for over a decade has taught us how to express the depth and elegance of this variety. The vineyard is comprised of five different Merlot clones which reveal slightly different dimensions of the variety. The micro-climate and soil type of each parcel, along with the varied spacing and rootstocks, provide the grapes with greater complexity of flavor.

HARVEST NOTES

2014 fruit initiation began as the dry hot summer of 2013 ended. The mild dormant period combined with substantial rains in February and March gave the vines a vigorous start. As the rains subsided in early April, we had successful fruit set and early veraison. Similar to 2013, warm temperatures continued into spring and early summer without significant heat events, prolonged cool periods or measurable rainfall, giving us perfect weather for wine grape growing at the highest quality level. As harvest approached, the combination of warmer days and cooler nights ensured full physiological ripeness. The fruit developed flavor and tannin maturity together with acidity retention, crucial for fine wine balance. With peak daytime temperatures exceeding those in 2013, this vintage was the earliest in over a decade, essentially commencing for Clos Pegase on September 1st and finishing on October 5th.

WINEMAKER NOTES

Cool night-harvested Merlot prolonged pre-fermentation cold maceration, which allowed easy extraction of color and flavor compounds from the grape skins during fermentation. Extraction was individually tailored by wine lot, with the wines receiving on average one month on the skins to optimize aromatics and charm yet fully extract and develop tannins. The 2014 wine lots were racked following the completion of Malolactic fermentation in early March 2015 and then again in early May of 2016, just prior to bottling. Overall, the wine received a total élevage of 18 months in our caves before bottling in late June.

TASTING NOTES

Our 2014 Clos Pegase Mitsuko's Vineyard Merlot is an exotic and complex wine possessing aromas of blackberry liqueur, red fruits and wild violets. These aromas are enhanced by nuances of fresh pipe tobacco, anise, cinnamon spice and plum. The wine fills the mouth with broad and complex fruit flavors, counterbalanced by a round substantial mid-palate and lengthy finish.

TECHNICAL INFO

VARIETAL COMPOSITION

80% Merlot
15% Syrah
5% Cabernet Sauvignon

VINEYARD

100% Mitsuko's Vineyard, Carneros, Napa Valley

SOIL

Haire Clay-Loam and Haire Gravelly Clay-Loam

CLONES

Merlot - Clones 181; Pomerol massale selections
Syrah - Clone 470
Cabernet Sauvignon - Clone UCD 07

HARVEST DATES

October 1st - October 5th

AGING

16 Months in 32% new French oak

BOTTLING DATE

June 2016

ALCOHOL

14.8%

PRODUCTION

2,520 cases

OPTIMUM DRINKING

Now - 2023